



ALBAKOLL B	5621	<i>CHIARIFICAZIONE</i>
Fining and stabilizing agent for white wines		

Data Sheet	<i>Revision 21.10</i> <i>Date 7/01/2021</i>
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TECHNICAL SPECIFICATION			
	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	grey	grey
Smell	DC 1.03	neutral	neutral
Proteins	DC 2.04	min 16%	min 16%
Moisture	DC 1.06	Max 15%	10 - 12 %
Ash	DC 1.07	Max 80%	76 - 78 %
pH susp. 5%	DC 1.05	8.5 - 9.5	8.5 - 9.0
Dispersibility	DC 1.04	good	good
Total heavy metals	A.A.Spectrophotometry	Max 10 ppm	compliant
Lead (soluble)	A.A.Spectrophotometry	Max 6 ppm	compliant
Toxic substances	technical information	none	compliant
Preservative substances	technical information	none	compliant
Stabilizing carbons	technical information	5%	compliant
Total bacteria	plate count	Max 30000 / gram	compliant
Coliforms	plate count	none on 0.1 grams	compliant
Yeast and Moulds	plate count	Max 10 / gram	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS	
Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) Product not certified as organic, but allowed for organic wine production if the organic version isn't available (EC Reg. 889/2008)
Limitations of use	=
Minimum term of conservation	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
Allergens	It does not contain GMOs; it does not come from GMOs
Products of animal origin	Does not contain products of the. II of the EU Reg. 1169/2011
Kosher certification	none
Other statements	Not available
	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE
Bags of 1 kg (code 5623)
Bags of 25 kg (code 5621)
Keep the product in its whole package in a cool place, away from moisture.